

DINNERLY



Savory Bratwurst Pan Roast with Apples & Sweet Potatoes



20-30min



2 Servings

A classic combo of cool-weather flavors—sausage, onions, and apples—come together, along with sweet potatoes, for a bit of dinner-time magic. The Dijon vinaigrette drizzled over top is the icing on the cake...er...dressing on the roast. We've got you covered!

WHAT WE SEND

- 1 sweet potato
- 1 red onion
- 1 Granny Smith apple
- 12 oz pkg bratwurst
- ¼ oz Dijon mustard

WHAT YOU NEED

- apple cider vinegar
- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 970kcal, Fat 75g, Carbs 49g, Protein 27g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center.

Scrub **sweet potato**, then quarter lengthwise (no need to peel). Cut crosswise into ½-inch thick slices. Halve **onion** and cut into 1-inch pieces. Cut **apple** into wedges, then remove core (no need to peel).

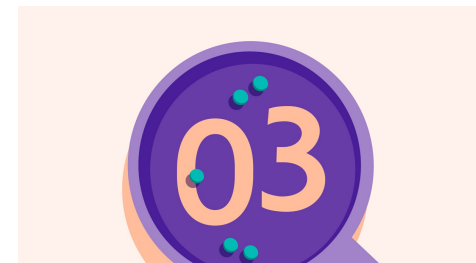
In a small bowl, whisk **Dijon mustard**, **1 tablespoon vinegar**, **2 tablespoons oil**, and **a generous pinch each salt and pepper**.



2. Prep pan roast

On a rimmed baking sheet, toss **sweet potatoes, apples, and onions** with **2 tablespoons oil**; season with **salt** and **several grinds of pepper** until evenly coated.

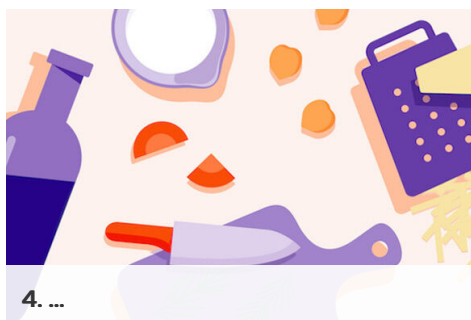
Pierce **bratwurst** several times with the tip of a knife, then add to same sheet. Turn to coat with **oil**.



3. Roast & serve

Roast on center oven rack until **vegetables** are tender and **bratwurst** are browned, turning bratwurst halfway through, 20–22 minutes. Remove from oven and drizzle with **Dijon vinaigrette**.

Use a spatula to transfer **bratwurst pan roast** to plates. Drizzle with **any pan sauce** and serve. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!